

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Goyo Garcia Viadero

Appellation Ribera del Duero

Locality Roa

Climate Continental

Varieties Tinta del Pais (aka
Tempranillo) with 5-10% Albillo

Soil Red sand over limestone

Elevation 860 meters

Vine Age 100 years

Pruning En Vaso

Farming Practicing organic

Production 425 cases (6pk)

Goyo Garcia

Finca Valdeolmos 2011



Goyo Garcia Viadero, son of a prominent Ribera del Duero winemaking family, has been crafting iconoclastic naturally-made Ribera del Duero wines under his own name since 2008. With the help of his wife Diana, Goyo farms old head-pruned parcels, working them organically. The goal each year is to harvest the grapes for good acidity first, in contrast to many producers in the region who are looking for phenolic maturity above all. Each wine comes from a single vineyard with all grapes that grow in the vineyard (red and/or white) co-fermented, as was typical in the past. The results are some of the most revolutionary Ribera del Duero wines we have tasted!

Goyo's three **Ribera del Duero** vineyards are located around the towns of Aranda del Duero and Roa at the central/eastern end of the DO, and he is known for having many old vine parcels at the highest elevations and with the best soils for quality wine production in the region.

Finca Valdeolmos is a vineyard made up of two closely adjacent parcels of **Tempranillo** co-planted with **Albillo**. The grapes were hand-harvested at the end of September and into early October, completely destemmed and co-fermented with wild yeasts in steel tank with only 10-15 days of maceration, then raised 3 years in very old, finely grained Bordeaux barriques without racking. Bottling was without fining, filtration, or any addition of SO₂. Finca Valdeolmos is the most vertical and aromatic of his red wines, with pronounced violet aromas, black pepper, and lovely mixture of dark and red fruits. The wine is extremely elegant on the pallet and pairs well with lamb chops or just about any elegant meat dish.